

**USDA, AMS,
Livestock and Seed Program**

APPROVED

**ITEM DESCRIPTION AND CHECKLIST OF
REQUIREMENTS (IDCR)**

FOR

CANNED BEEF WITH JUICES

CANNED PORK WITH JUICES

CANNED BEEF WITH TOMATO SAUCE

CANNED PORK WITH TOMATO SAUCE

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I. ITEM DESCRIPTION

- Items – Canned Beef with Juices – This item consists of coarse ground beef cooked in its own juices for use in a variety of applications, including barbecue beef, pizza, soups, stews, spaghetti sauce, vegetable stir-fry, casseroles, and similar items.
- Canned Pork with Juices – This item consists of coarse ground pork cooked in its own juices for use in a variety of applications, including barbecue pork, pizza, soups, stews, spaghetti sauce, vegetable stir-fry, casseroles, and similar items.
- Canned Beef with Tomato Sauce – This item consists of coarse ground beef cooked with tomato sauce for use in a variety of applications, including barbecue beef, pizza, soups, stews, spaghetti sauce, casseroles, and similar items.
- Canned Pork with Tomato Sauce – This item consists of coarse ground pork cooked with tomato sauce for use in a variety of applications, including barbecue beef, pizza, soups, stews, spaghetti sauce, casseroles, and similar items.
- Formula – Beef or pork with juices contains all meat with a small amount of salt for flavoring. Beef or pork with tomato sauce shall be comprised of at least 75 percent meat computed on the weight of the fresh meat.
- Fat/Sodium – Fat shall not exceed 15 g (grams) per 100 g serving. Sodium level shall not exceed 415 milligrams (mg) per 100 g serving.
- Cans/Cases – Individual cans shall have a net weight of 24 or 29 ounces. Twenty-four (24) cans shall be unitized to a net weight of 36 pounds for 24 ounce cans and 43.5 pounds for the 29 ounce cans.

II. CHECKLIST OF REQUIREMENTS

Canned meat items must be produced in accordance with Food Safety Inspection Service (FSIS) regulations and the checklist of requirements below.

A. MATERIALS

The contractor's technical proposal must follow procedures outlined in this Announcement and demonstrate conformance with the following Checklist of Requirements.

1. MEAT COMPONENT

Beef or pork will be the only meat component allowed.

- a) Domestic Origin – All beef and pork shall originate from U.S. produced livestock as defined in section I.F. of this announcement.
- b) Harvest (Slaughter) Requirements – Boneless meat shall be derived from livestock harvested at facilities that comply with the following harvest requirements:
 - (1) Humane Handling – All cattle and hogs shall be humanely handled in accordance with all applicable FSIS regulations, directives, and notices.
 - (2) Non-Ambulatory Disabled Livestock – Meat from carcasses of non-ambulatory disabled livestock will not be included in USDA purchased canned meat products.
 - (3) Spinal Cord Removal – All spinal cord tissue shall be removed. For cattle, all spinal cord tissue must be removed during the harvesting process.
- c) Boneless Meat Requirements
 - (1) Traceability – Boneless meat shall be traceable to sources that comply with the above domestic origin and harvest requirements.
 - (2) Handling - All boneless meat must be maintained in excellent condition. The contractor's technical proposal shall include detailed production scheduling that addresses time and temperature controls necessary to maintain excellent condition of the boneless meat.
 - (3) Objectionable Materials – Boneless meat suppliers must comply with the following:
 - (a) Beef Suppliers – All boneless beef suppliers must assure the removal of:
 - (i) Major lymph glands (*prefemoral, popliteal, and prescapular*), *thymus* gland, and the *sciatic (ischiatric)* nerve (lies medial to the outside round).
 - (ii) All bone, cartilage, and the following heavy connective tissues.
 - (a) White fibrous – Shoulder tendon, elbow tendon, silver skin (ventral side of the outside round), *sacrociatic* ligament, opaque *periosteum*, *serous* membrane (*peritoneum*), tendinous ends of shanks, *gracilis* membrane, *patellar* ligament (associated with the *stifle* joint), and *achilles* tendon.
 - (b) Yellow elastin – Back strap and *abdominal tunic*. cartilage, major lymph glands (*prefemoral, popliteal, and prescapular*), *thymus* gland, *sciatic (ischiatric)* nerve, white fibrous connective tissue (shoulder tendon, elbow tendon, silver skin (outside round), *sacrosciatic* ligament, opaque *periosteum*, *serous* membrane or *peritoneum*, tendinous ends of shanks, *gracillus* membrane, *patellar* ligament associate with the *stifle* joint, and

achilles tendon), and yellow elastin connective tissue (back strap and *abdominal* tunic).

- (b) Pork Suppliers – All boneless pork suppliers must assure the removal of skin, bone, cartilage, organ tissue, lymph glands, heavy connective tissue, and foreign materials.
- (4) Meat Recovery Systems:
 - (a) Mechanical Separation – Boneless meat that is mechanically separated from bone with automatic deboning systems, advanced lean (meat) recovery (AMR) systems or powered knives, shall not be allowed.
 - (b) Finely Textured Beef – Low temperature rendered beef that is processed from boneless meat trimmings and is finely textured is not allowed.
- (5) Pathogen Testing – Boneless and ground beef or pork previously tested and found positive for any pathogen will not be allowed.
- (6) Meat Composition
 - (a) Beef or Pork with Juices – These items contain all meat with a small amount of salt for flavoring.
 - (b) Beef or Pork with Tomato Sauce – These items shall be comprised of at least 75 percent beef or pork computed on the weight of the fresh meat.

2. NON-MEAT COMPONENT

- a) Domestic Origin – Significant ingredients (more than 1 percent) shall be derived from U.S. produced products as defined in section xxx of this Announcement.
- b) Tomato Sauce and Flavoring – Seasonings and ingredients used for tomato sauce and flavoring shall be similar to those normally used for commercially marketed mild-flavored products.
- c) Monosodium Glutamate (MSG) – MSG is not allowed.
- d) Salt – A small amount of salt shall be added for flavoring at a rate no to exceed the sodium requirement in section II.C.2.

B. PROCESSING

1. PLATE AND BLADE SIZE

- a) Beef with Juices – Boneless beef shall be ground by use of a standard feed-screw type grinder which shall have a plate with holes 0.5 inch in diameter and a knife with (no more than) 3 blades. Immediately after grinding, meat shall be mechanically mixed and placed into cans.
- b) Pork with Juices – Boneless pork shall be ground by use of a standard feed-screw type grinder which shall have a plate with holes 1.5 inch in diameter and a knife with (no more than) 3 blades. Immediately after grinding, meat shall be mechanically mixed and placed into cans.

- c) Beef or Pork in Tomato Sauce – Boneless beef or pork shall pass at least once through a grinding plate that is no smaller than 0.75 inch or no larger than 1.0 inch.

2. METAL DETECTION

All products will be free of metal contaminants. Detection of stainless steel, ferrous, and non-ferrous (e.g., lead, copper, and aluminum) metals is required. The contractor's technical proposal must identify and describe the equipment, location, detection procedure, sensitivity levels, frequency of equipment validation, and corrective action procedures.

C. FINISHED PRODUCT LIMITATIONS

The declared fat and sodium content and the serving size ("referenced amounts customarily consumed" (racc)) will be stated on the nutrition facts panel on each can label according to FSIS regulations.

1. FAT CONTENT

The fat content must not exceed 15 grams per 100 grams of finished product. The serving size will not exceed the "racc" amount. Fat content will be determined using the following formula:

(Total Fat ÷ Serving Size (racc)) x 100). Example:

4g of Fat ÷ 56 g = 0.71 X 100 = 7.1 grams of fat per 100 grams

2. SODIUM CONTENT

Sodium level, as declared on the nutritional label, must not exceed 415 mg per 100g serving (use the following calculation)

(Declared Sodium Level (mg) X 100 ÷ Declared Serving Size (grams - racc) ≤ 415).

D. PREPARATION FOR DELIVERY

1. PACKAGING

The beef or pork with juices or the beef or pork with tomato sauce will be filled into cylindrical cans unless otherwise specified.

2. PACKING *

- a) Can Net Weight – Individual cans shall have a net weight of 24 or 29 ounces as specified within the invitation.*
- b) Case Weight – Twenty-four (24) cans will be unitized to a net weight of 36 pounds for the 24 ounce cans or 43.5 pounds for the 29 ounce cans.
- c) Case Unitization – All cans shall be unitized by packing into new fiberboard shipping containers, placing on fiberboard trays with plastic shrink wrap or plastic shrink wrap only.

* Alternative can sizes and case weights may be specified within the AMS Invitation.

3. LABELING

The shipping containers shall be in compliance with the National Motor Freight Classification, or the Uniform Freight Classification, as applicable. Both the immediate and shipping containers shall be labeled to include all information required by FSIS regulations.

- a) Immediate Container Label – Immediate container labels shall have a

traceability code that is traceable to establishment number, production lot, and date.

- b) Shipping Container Label – Shipping container labels shall contain the following information:
- (1) USDA shield at least 2 inches high and appearing on the top of the container or on the principle display panel.
 - (2) Applicable contract number.
 - (3) A traceability code that is traceable to establishment number, production lot, and date.
 - (4) Nutrition facts panel based on actual nutritional analysis of the product
 - (5) The appropriate code listed in the table below for each of the items. Alternative product codes may be listed within the invitation.

Product Code	
Item	Code
Beef with Tomato Sauce, Canned (40 oz)	A700
Pork with Tomato Sauce, Canned (40 oz)	A699
Beef with Tomato Sauce, Canned (24 oz)	A724
Pork with Tomato Sauce, Canned (24 oz)	A723
Pork with Juices, Canned (24 oz)	A722
Beef with Juices, Canned (24 oz)	A721
Pork with Juices, Canned (29 oz)	A630
Beef with Juices, Canned (29 oz)	A610

4. PALLETIZED UNIT LOADS

All shipping containers shall be stacked on new or well-maintained pallets and palletized with shrink wrap plastic.

E. DELIVERY UNIT

Each delivery unit will consist of 1,000 shipping containers of 24 ounce cans and 800 shipping containers of the 29 ounce cans with a net weight of 36,000 pounds.

F. DELIVERED PRODUCT

1. SIZE AND STYLE OF CONTAINER

Only one size and style of immediate (cans) and shipping containers may be offered in an individual shipping unit.

2. SEALING

All products must be delivered to AMS destinations under seal according to section I.C. of this announcement.

G. WARRANTY AND COMPLAINT RESOLUTION**1. WARRANTY**

The contractor will guarantee that the product complies with all contractual requirements.

2. COMPLAINT RESOLUTION

The contractor's technical proposal must provide the steps taken to resolve complaints received on the product i.e, point of contact, cause and effect analysis, corrective and preventative actions taken, and product replacement.

H. NON-CONFORMING PRODUCT

The contractor must include a plan to assure that non-conforming product is not delivered under USDA contracts. The plan must address 1) control and segregation of non-conforming product, 2) removal of any USDA markings, and 3) disposition of non-conforming product.